

Mealstream 401 & 403

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Users are cautioned that maintenance and repairs should be performed by a Merrychef authorized service agent using genuine Merrychef replacement parts. Merrychef will have no obligation with respect to any product that has been improperly installed, adjusted, operated or not maintained in accordance with national and local codes or installation instructions provided with the product, or any product that has its serial number defaced, obliterated or removed, or which has been modified or repaired using unauthorized parts or by unauthorized service agents. For a list of authorized service agents, please refer to the inside back page of this booklet. The information contained herein (including design and parts specifications) may be superseded and is subject to change without notice.

IMPORTANT SAFETY INSTRUCTIONS

1. DO NOT operate empty, without food or liquid inside the oven, as this will result in overheating and may cause damage.
2. NEVER remove the exterior casework of the oven.
3. NEVER remove any fixed internal parts of the oven.
4. NEVER tamper with the control panel, door, seals, or any other part oven.
5. DO NOT obstruct air vents/filters or steam outlet.
6. NEVER hang tea towels or cloths on any part of the oven.
7. If the door seals are damaged, the oven must be repaired by an approved Engineer.
8. All service and repair work must be carried out by an approved Engineer.
9. If the power cable is damaged in any way it MUST be replaced by an approved Engineer.
10. When handling hot liquids, foods, and containers, care should be taken to avoid scalds and burns.
11. When heating liquids using microwave only or combination function, the contents should be stirred prior to heating to avoid eruptive boiling.
12. Feeding bottles and baby food jars should be opened when heating, the contents stirred or shaken and the temperature checked prior to consumption to avoid burns.
13. Never use the oven to heat alcohol, e.g. brandy, rum etc. Also, food containing alcohol, such as Christmas pudding, can more easily catch fire if overheated.
14. Never attempt to deep fry in the oven.
15. The appliance is not intended for use by young children or infirm persons without supervision.
16. Young children should be supervised to ensure that they do not play with the appliance

PRECAUTIONS TO BE OBSERVED

1. Read this manual before using your oven.
2. As with all electrical appliances, it is wise to have the electrical connections inspected periodically.
3. The oven interior, door seals should be cleaned frequently, following the instructions described in the CLEANING section.
4. There is no need to switch off your oven after each function but remember to switch off at the end of the day or period of operation.
5. Microwave energy should not be used to dry linen or warm plates.
6. As with any cooking appliance, care should be taken to avoid combustion of the items within the oven.

If smoke is observed:

- Switch off
- Isolate from the electrical supply
- Keep the door closed to stifle any flames

7. Ensure food is placed centrally in cavity for best results.
8. When using the microwave only function, cover the food to prevent splashing the walls of the cavity.
9. Food in combustible plastic or paper containers should only be used in microwave only function and checked frequently to avoid the possibility of ignition.
10. Items should be **unwrapped** when using convection and combination functions.
11. Eggs and whole hard-boiled eggs should **not** be heated using the microwave or combination function as they may explode.
12. Food with a skin, e.g. potatoes, apples, sausages etc. should be pierced before heating.
13. Food should not be heated in a completely sealed container as the build-up of steam may cause it to explode.
14. Excess fat should be removed during 'roasting' and before lifting heavy containers from the oven.
15. In the event of glass breaking or shattering within the oven, ensure that food is totally free of glass particles. If in doubt, dispose of any food that was in the oven at the time of the breakage.
16. DO NOT attempt to operate this oven with: object caught in door, door that does not close properly or damaged door, hinge, latch, sealing surface or without food in the oven.

ELECTRICAL SUPPLY

WARNING

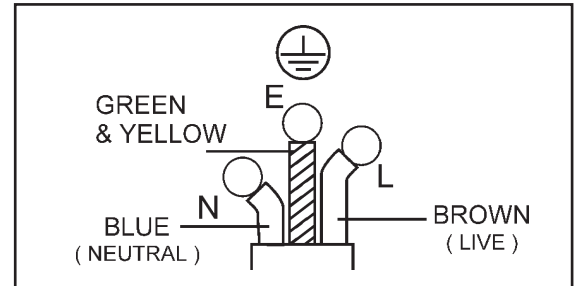
This appliance must be earthed. Failure to do so may result in electric shock and death.

Mealstream EC401EE5, RD401 (13A) UK models

The electricity supply lead is located at the rear of the oven. All UK models are supplied with a fitted and approved 13 amp moulded plug. We strongly recommend that this plug is never removed. However certain establishments may require a different plug to be fitted. In this case, the following wiring instructions should be observed

New plugs should only be fitted by a qualified electrician.

The power outlet used must be individually fused at 13 Amps. It is essential that the socket is properly installed and earthed. It should be fed from a circuit which is suitable for high power electrical appliances and it is important that this circuit is not overloaded.



Warning: Never use extension leads or adaptors.

Mealstream EC401XX5 EC401XE5, RD401XE, EC403XE, EC403XX5 (30A)

WARNING

The Mealstream EC401 & RD401 (30A) must be connected to a separate electrical supply rated at 30 Amps by a qualified and approved electrician. A suitable 30 amp rated isolating switch with a 3mm contact gap on both poles should be fitted for each oven installed.

Establishments with standard (Type 'B') circuit breakers are sensitive to 'surges' which occur on switching on freezers, refrigerators and other catering equipment, including microwave ovens. Because of this, we strongly recommend that a separate Type 'C' circuit breaker (designed specifically for this type of equipment) must be fitted. An individual, suitably rated circuit breaker should be fitted for each oven installed.

EC401XX5 & EC403XX5 models only

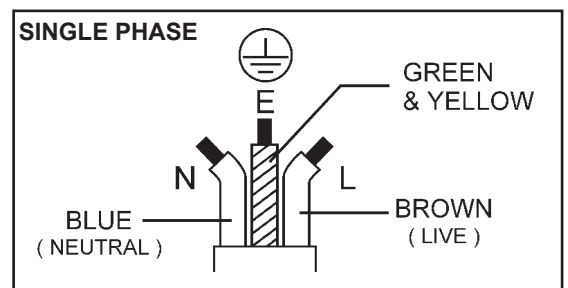
This equipment complies with EN61000-3-11 when connected to a mains supply having a maximum impedance (Z_{max}) of 0.35ohms.

The user should determine in consultation with the supply authority, if necessary, that the equipment is connected only to a supply of Z_{max} or less.

SINGLE PHASE

UK models are fitted with a Blue 32Amp Plug to BS EN 60309.2

The Circuit Breaker should be rated at 45A (TypeC).

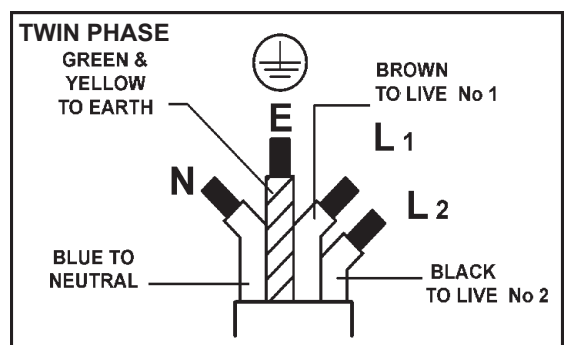


TWIN PHASE

The Mealstream 401 oven Twin Phase models should be connected as shown.

The Circuit Breaker should be rated at 16amps/ phase (TypeC).

If you are in any doubt about your electrical supply, seek the advice of a qualified electrician



INSTALLATION

Remove packing material and protective film from the oven.

Check for obvious signs of transit damage. If necessary, inform the supplier IMMEDIATELY.

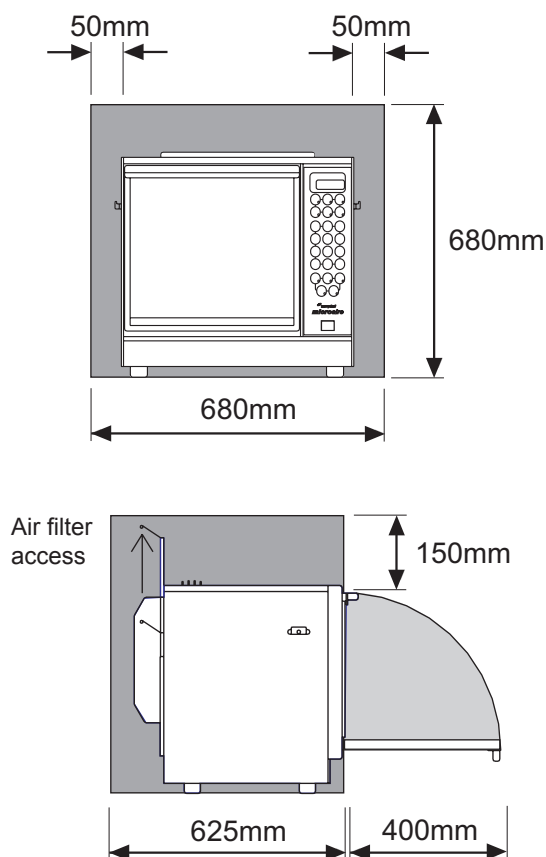
Remove and check accessories:

2 turntable trays, 1 rack, 1 oven tray, 1 handle, 1 turntable disc,
Service registration card, operating and cleaning instruction sheet.

LOCATION AND POSITIONING

Choose a site away from major heat sources.

DO NOT position so that hot air is drawn in from fryers, grills, griddles, etc.
A heat barrier to the height of the oven must be installed if sited next to a
hob, stove or range.

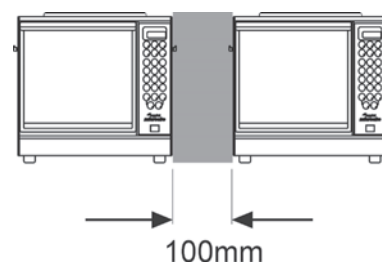


Note the minimum recommended clearance required for air flow

Note:

The air intake is located at the rear of the oven, even with the clearance specified below it is important that airflow is as cool as possible and not pre-heated by other appliances such as fryers, grills and griddles as this will deteriorate the life and performance of the oven.

Do not stack the oven directly on top of another. Use a separate shelf or double tiered stand.



Note:

100mm is the recommended minimum clearance between two ovens side by side.

Place the oven on a flat surface that is LEVEL, STRONG and STABLE.
Allow a minimum of 150mm clearance above the oven for hot air to escape and for removal of the air filter for cleaning. Allow a minimum clearance of 50mm to the rear and each side to allow air to circulate freely.

The air intake is located at the rear of the oven and even with the clearance specified above it is important that airflow is as cool as possible and not pre-heated by other appliances such as fryers, grills or griddles.

Allow a sufficient clearance of 400mm in front of the oven for the door to open fully.

Do not affix labels/stickers to oven other than those applied by the manufacturer

WARNING:

Check that the AIR FILTER is in place prior to operation (see Main Features)

SUITABLE COOKING UTENSILS

Manufacturer's instructions should be checked to determine the suitability of individual containers or utensils using each of the cooking functions combination (microwave+convection), convection only and microwave only.

The following chart provides general guidelines:

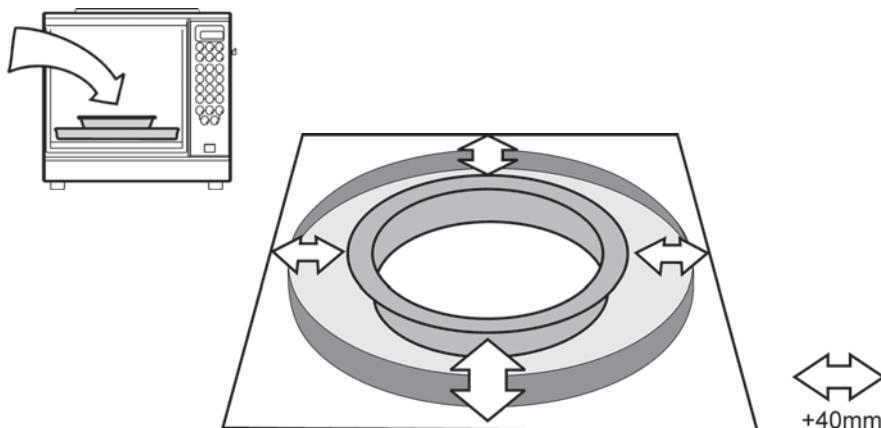
	combination	convection only	microwave only	
Heat resistant containers				
Toughened glass	✓	✓	✓	Do not use items with metallic decoration.
Vitreous ceramics	✓	✓	✓	
Earthenware	✓	✓	✓	
(porcelain, crockery, china etc.)				
Metallic Pans				
Metallic containers. (To fit in turntable tray only)	✓	✓	✗	Metallic pans may only be used when placed on the vitreous enamel turntable tray. See page 7 use of metallic items
Plastic containers				
Rigid, boilable, plastic containers	✗	✗	✓	Dual-ovenable plastic containers (up to certain temperatures) are now available. Check manufacturer's instructions before use
Disposables				
Combustibles (paper, card, etc)	✗	✗	✓	Cling film should not come into contact with food.
Microwave-suitable cling film	✗	✗	✓	
Other utensils				
Tie tags	✗	✗	✗	No kitchen utensil should be left in food while it is cooking
Cutlery	✗	✗	✗	
Temperature probes	✗	✗	✗	
Accessories (supplied)				
Tray	✗	✓	✗	
Rack	✗	✓	✗	
Turntable	✓	✓	✓	

THE USE OF METALLIC ITEMS IN COMBINATION AND MICROWAVE ONLY FUNCTIONS

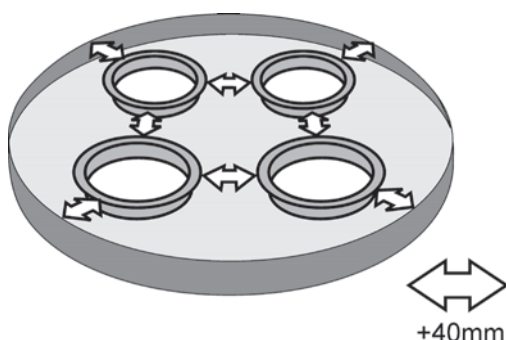
Metallic Pans must only be used in the turntable tray.

The turntable is made of vitreous enamel which acts as an insulator and allows the safe use of metal pans in controlled conditions.

Position large metal pans centrally in the oven at least 40mm (1.5 inches) from side walls.



Position individual metal containers evenly at least 40mm(1.5 inches) from each other and the edge of the turntable.



Avoid using metal pans greater than 65mm (2.5 inches) in depth as this may reflect microwaves and alter the time required to heat the food thoroughly.

Do not place metal containers of any size inside another metal container as arcing may occur.

INCREASING THE OVEN'S CAPACITY (CONVECTION ONLY)

Racks and oven trays may be inserted into the oven along the fitted runners to increase the ovens capacity **in convection only cooking** and must not be used in microwave and combination cooking.

WARNING:

Care must be taken to position containers correctly.

If metal containers are placed too close to each other or the sides of the oven, arcing may occur which may damage the oven.

WARNING:

If a metallic, crackling sound is heard during combination or microwave only functions, open the door to stop cooking and re-position containers correctly.

If metal items (including silver serving flats) become spot burned due to arcing, discontinue their use in the oven.

WARNING:

Never use the oven in Microwave Only or Combination function with **racks or trays** in place

INTRODUCTION

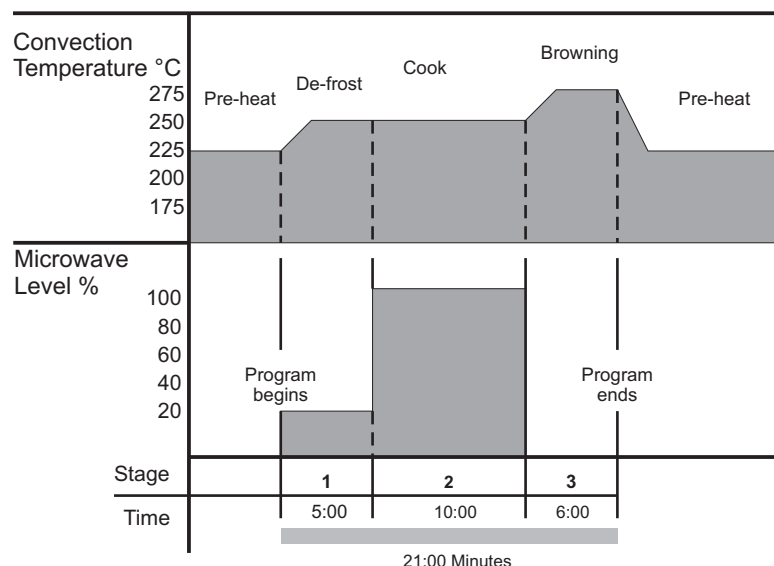
The Mealstream 400 Series ovens offer catering kitchens the flexibility of three heating functions; microwave only, convection only, and combination cooking.

Combination cooking enables high quality results to be achieved in a fraction of the time taken by conventional cooking, particularly when baking, browning, roasting, grilling or producing gratinee dishes.

Once established, precise instructions for combination or convection cooking of selected items may be programmed into the ovens memory so that they can be repeated easily and accurately.

Multi-Stage Programming: EC401 & EC403 models

The electronic controls on the oven offer even greater flexibility by allowing multi-stage programming. This enables the exact conditions required for quality results to be set according to the food type.



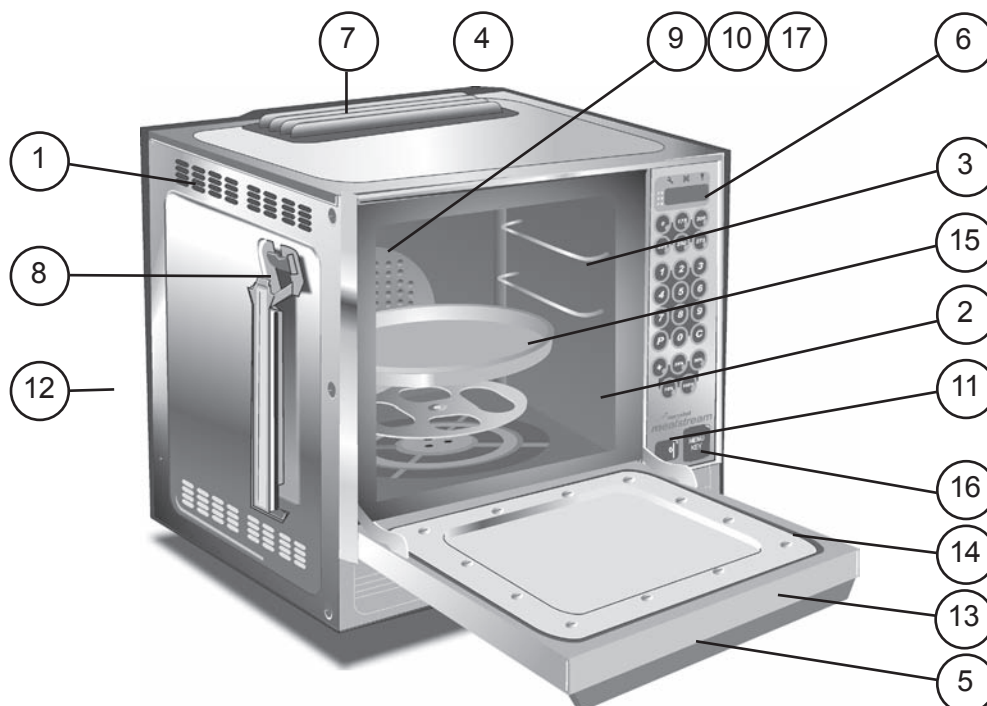
A typical 3-stage program is shown. The Oven is pre-heated at 225°C. Stage 1 begins by applying a gentle microwave power of 25% (ideal for defrosting) while the convection temperature rises to 250°C. In Stage 2 the microwave power increases to maximum (100%). In the final, browning stage the convection temperature is increased to 275°C with no microwave energy applied.

This is only one example of an infinite number of possible multi-stage programs that can be created and stored. Programs can have one, two, or three stages.

Note: remember convection temperature takes time to change. Do not expect an instant response when a different temperature is activated.

The instructions outlined in this guide are intended to ensure the safety and long life of your Merrychef oven.

MAIN FEATURES



1 AIR OUTLETS

These vents on the side panels enable air which has been used to cool internal components to escape. It will not allow microwave energy to escape into the environment. They must be kept free from obstruction.

2 OVEN CAVITY

The cavity is constructed mainly from stainless steel and vitreous enamelled panel on the door. It must be kept clean (see CLEANING).

3 RUNNERS

The runners on each side of the cavity hold the racks/square oven trays supplied. These may be used in convection only to increase oven capacity.

4 AIR INLET FILTER

Situated at the back of the oven it must be kept free of obstruction and cleaned on a daily basis.

5 DOOR HANDLE

This is a rigid bar which is pulled downwards and towards you to open.

6 CONTROL PANEL

See page 10.

7 STEAM/FLUE OUTLETS

This panel of vents enables steam to escape and prevents build up of condensation. It will not allow microwave energy to escape.

8 TRAY HANDLE REST

There is one each side of the oven for convenient storage of the tray handle.

9 Baffle PLATE

Forms the rear panel of the oven cavity and must be kept clean. (See CLEANING)

10 FAN

Circulates the air in the cavity producing perfect heat distribution for combination cooking

11 ON/OFF SWITCH

When switched ON, the control panel will illuminate. The fan and ventilation system will also operate.

12 RATING PLATE

Found on the rear panel, this states the serial number, model type, electrical specifications and Merrychef address and telephone number.

13 DOOR

This is a precision-made energy barrier with three microwave safety interlocks. It must be kept clean (see CLEANING). The door should NOT be used to support heavy dishes.

14 DOOR SEALS

These ensure a tight seal around the door. They should be kept clean and checked regularly for signs of damage. At the first sign of wear they should be replaced by an approved Service engineer.

15 TURNTABLE TRAY AND DISC

The turntable disc is placed on the spindle in the centre of the oven floor. The turntable tray fits on top of the disc. These rotate when the oven is switched on and stop when the door is opened.

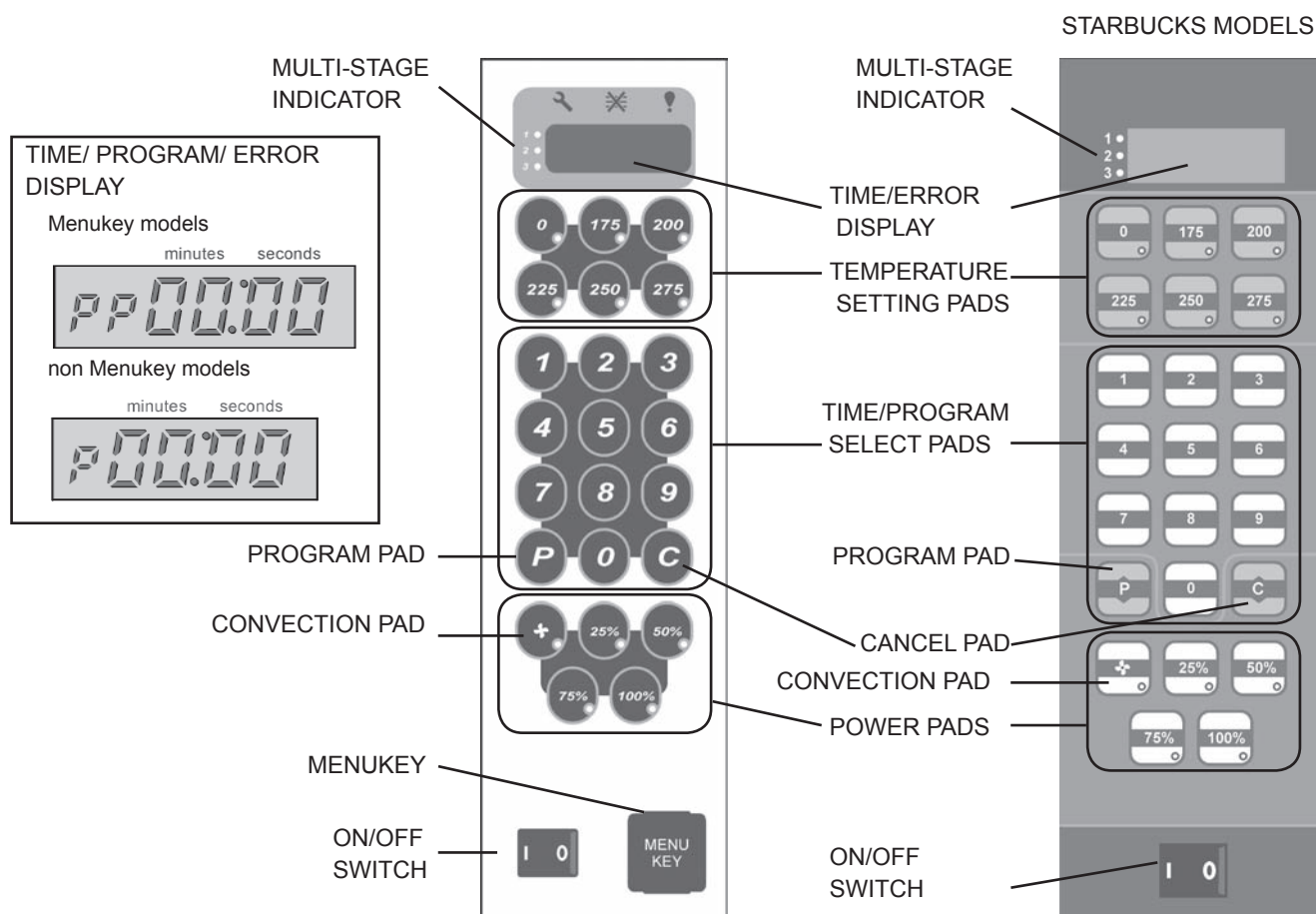
16 MenuKey

The MenuKey System automatically changes all the cooking programs with the turn of a key.

17 CATALYTIC CONVERTER (EC403 only)

Allows extraction free cooking.
(Should be removed periodically see CLEANING)

CONTROL PANEL (electronic controls)



POWER PADS

There are 4 Microwave Power Pads to select from: 25%, 50%, 75%, and 100%. A light will indicate the one in use.

CONVECTION PAD

This is used when foods only require browning (no microwave)

Note: when cooking the MICROWAVE and CONVECTION pads start the cycle and timer. You may alter power levels during a manual cooking cycle. When cooking is interrupted, a light will flash as a reminder that the time is being held (see PAUSE).

TIME/PROGRAM SELECT PADS

These pads are used for setting the cooking time in 1 second steps to a maximum of 30 minutes.

They are also used for storing 10 programs from 0-9.
(On Menukey models, 100 programs 00-99)

TEMPERATURE SETTING PADS

These pads are used to set the convection temperature. A light will indicate the temperature set. Selecting the '0' key will switch convection off. If a temperature key is pressed and held the current oven temperature will be displayed in the time display window.

MENU KEY

The MenuKey System automatically changes all the cooking programs with the turn of a key.

CANCEL/ CALLBACK 'C' PAD

Cancels all timed cooking cycles, pre-programmed operations and stop the microwave energy. It does not alter the oven temperature. If the oven is hot, food will continue to cook and should be removed from the oven immediately. This pad will also cancel any incorrect operations. It will not erase programs. It can also be used to view the details of stored programs.
(see CALL BACK)

PROGRAM 'P' PAD

Activate or set program

TIME AND PROGRAM DISPLAY

Shows the time set in minutes and seconds and counts down in 1 second steps during a cooking cycle.

Also displays error messages and oven temperature.
(PROBLEM SOLVING)

The program display indicates the program number selected. 'PP' indicates programming

MULTI-STAGE INDICATOR

Indicates stage in multi-stage cooking

COLON

When programming the colon will flash to indicate the time may now be entered.

ON/OFF SWITCH

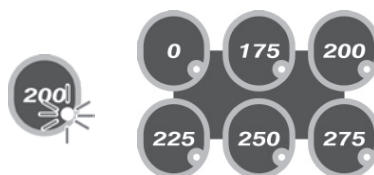
ERROR DISPLAY See PROBLEM SOLVING.

OPERATING INSTRUCTIONS: MANUAL MODE

The oven can be operated in manual or programmed mode. It is important to understand manual mode prior to attempting program operation.

- 1 Switch the oven on.
- 2 Set the required oven temperature by pressing one of the TEMPERATURE SETTING PADS 175°, 200°, 225°C, 250°C, 275°C. The light in the pad will flash to indicate it has been selected.

Note: The temperature within the oven cavity will now begin to rise. It may take up to 15 minutes to reach the value if the oven is cold when you start.



- 3 When the oven temperature is within 25°C of the set level the light will no longer flash. **WAIT UNTIL THIS TEMPERATURE IS REACHED** before using the oven.

- 4 Set required cooking time by pressing the numeric TIME SELECT PADS

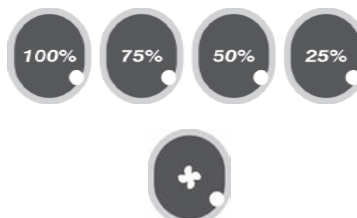
Example: 2 Minutes 35 seconds

Only valid times of Minutes and Seconds will be accepted.
e.g. 1minute 1 second *not* 61 secs

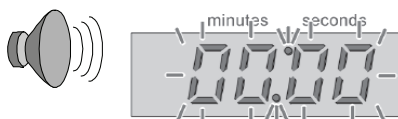


- 5 Taking all the necessary precautions to ensure you do not burn yourself, place the food into the cavity and close the door. Always keep the period that the door is open to a minimum.

- 6 To cook the food using a combination of convected heat and microwave press one of the POWER PADS either 100%, 75%, 50% or 25%. To cook using convection only press the button marked with the fan symbol.



- 7 The timer will now count down. When the remaining time reaches zero an audible signal will be given. Remove the food from the cavity.



WARNING:

DO NOT APPLY MICROWAVE ENERGY WHEN OVEN IS EMPTY
DO NOT USE THE OVEN WITHOUT CLEAN AIR FILTERS IN POSITION

To familiarise yourself with the controls place a bowl containing approximately 1.5 litres of water in the oven prior to operation

The cavity temperature can be checked at any time by pressing the selected temperature button. The cavity temperature in °C will be displayed.

TO STOP THE COOK CYCLE

The cycle may be stopped and cancelled at any time by pressing the CANCEL PAD.



PAUSE

The cycle may be interrupted by opening the oven door. On opening the door the timer will be held at this point and the light on the relevant POWER PAD (microwave or convection) will flash to indicate an interrupted cycle.

TO CONTINUE the cycle close the door, an audible warning sounds as a reminder to press any power pad to restart the timer.

NOTE:

when the cycle is interrupted or stopped the oven will remain at the temperature set and the food inside the oven will continue to cook

'STAND BY' FACILITY

To conserve energy and extend the life of components, the oven will go into 'standby' status if not in use for approximately 5 minutes. The interior light will go out, the fans will stop and the displays will dim. Simply touch any pad to restart the oven

PROGRAMMING NUMBER PADS

Pre-programming allows repetitive cooking procedures to be stored for ease of use in up to 10 programs (on menukey models up to 100 programs). Each program can comprise up to three stages, allowing at each independent control of Convection temperature, Stage time and Microwave power level. However, programs must be used with caution since if the food to cook varies in weight or density then good results and more importantly adequately cooked food may not be achieved. Therefore, it is vital that all food prepared for service should be checked to ensure that core temperatures have been achieved.

1 Press and hold PROGRAM PAD until a flashing 'P' appears in the PROGRAM DISPLAY

2 Lights on the TEMPERATURE SETTING PADS flash to indicate that a temperature must be selected.

Press the pad for the required temperature, the light on the selected pad will continue to flash, the others will go out.

3 Enter required cooking time by pressing the TIME SET PADS (The display colons flash to indicate a time is required).

Only valid times of Minutes and Seconds will be accepted.
e.g. 1 minute 1 second *not* 61 secs

4 To cook the food using a combination of convected heat and microwave press one of the POWER PADS 100%, 75%, 50% or 25%.

To cook using convection only press the button marked with the fan symbol.



MENUKEY

Note: some MENUKEY settings will prohibit the programming of individual number pads

An amount of experimentation will be required to determine the correct program for a particular product.

Menukey models show a flashing 'PP' in the display



Check program details on the flashing display. Settings can be changed by stepping back through the program using the CANCEL BUTTON.



MENUKEY models

These store up to 100 programs and need to be stored and accessed by 2 buttons 00-99

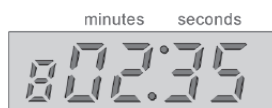
To save as a single stage program

Press the required number pad
example: stage 1 saved as Program 8

non-Menukey models



Menukey models



The program details are displayed momentarily as the program is saved.

To save as a multi-stage program

Follow steps 1–4 for each stage of cooking and on completing press the PROGRAM PAD to enter a second and third stage of cooking to the program. Press the required number pad to save the program.



example: stage 1, stage 2, stage 3 saved as Program 8, 08

Menukey models



- Enter a valid time up to 30 minutes e.g. 1 minute 1 second *not* 61 seconds.
- Information may be programmed into the memory whether the oven is hot or cold.
- To review a program use CALLBACK see page 13. We recommend you keep a note of program instructions for future reference.

RUNNING A PROGRAM

Using number pad keys to run a programme

Programs can be recalled using the number pad keys. The following procedure should be used to activate these programs.

- 1 Pre-heat the oven to the required starting temperature by pressing a TEMPERATURE SETTING PAD. Wait until the selected temperature light stops flashing.

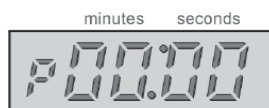


example: 200°C

You can check the oven temperature by pressing the Temperature pad again

- 2 Avoiding contact with hot surfaces, place the food item to be cooked in to the oven and close the door.

- 3 Press the PROGRAM PAD the 'P' will appear in the PROGRAM DISPLAY.

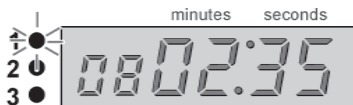


Press the number pad key you wish to activate. The program number and total cooking time appear on the display and the first stage indicator will light.

non-Menukey models
example: Program 8



Menukey models
example: Program 08



The program will now operate with the total remaining time displayed counting down on the display (all stage time added together). When the time reaches "0:00" an audible signal will be given.



- 4 Remove the food from the oven and close the door.

CALL BACK

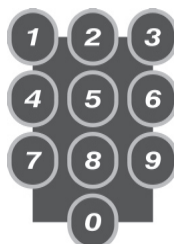
CALL BACK to review a program allows the program to be reviewed stage by stage.

Press and hold the CANCEL PAD.

After a few seconds the TIME DISPLAY will blank.



Now press one of the program numbers on the NUMBER PAD (0-9).



The display will show the contents of that program. This will be shown with temperature, time and power level illuminated one stage at a time for a few seconds.

E6 Error

If the required starting temperature has not been reached, an error code is displayed (E:6). If this happens remove food from the oven IMMEDIATELY and wait until the required temperature light stops flashing. Begin again from Step 2.

At the end of the programmed cycle, the oven temperature will revert to that set before the cycle began

MENUKEY models

These store up to 100 programs and need to be stored and accessed by 2 buttons 00-99

TO STOP THE COOK CYCLE

The cycle may be stopped and cancelled at any time by pressing the CANCEL PAD.



PAUSE

The cycle may be interrupted by opening the oven door. On opening the door the timer will be held at this point and the light on the relevant POWER PAD (microwave or convection) will flash to indicate an interrupted cycle.

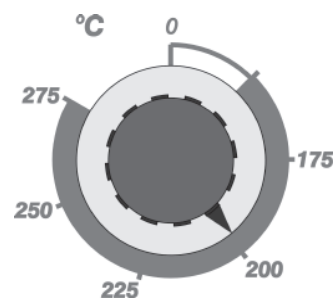
TO CONTINUE the cycle close the door, an audible warning sounds as a reminder to press any power pad to restart the timer.

MANUAL CONTROLS (MODEL RD401)

1 Switch on oven.

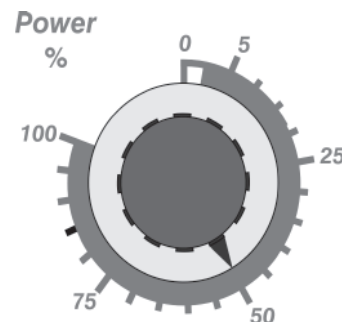
2 Set required oven temperature by turning the temperature control dial clockwise. The convection temperature indicator will illuminate until the set temperature is achieved. For best results, wait for this to happen. The indicator will go on and off as temperature within the oven is maintained.

e.g. 200°C



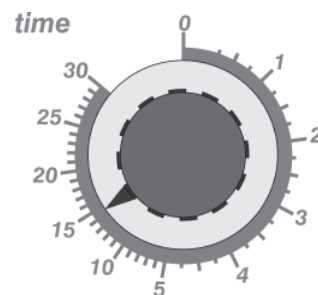
3 Set required microwave power level by turning the microwave control dial.

e.g. 50%



4 Set required cooking time by turning the time set dial clockwise.

e.g. 15 Minutes



5 Press the START button. The start indicator will illuminate and timer will count down to zero.



A buzzer alerts the operator when cooking is completed.

Note:

- For microwave only cooking, the convection temperature dial should be set to '0'. For best results the oven should be cold.
- For convection only cooking, the microwave dial should be set to '0'. Convection only cooking can be carried out without setting a time.
- Care should be taken when defrosting in a hot oven. Products should be turned frequently to prevent 'edge- burning'. For best results, defrost first thing in the morning when the oven is still cold.
- Combination and convection only cooking may be carried out on a rising temperature but extra attention must be given to timings.
- Microwave heating may be introduced part-way through a manually set convection only cycle. However, we strongly recommend that only the most experienced microwave operator uses this facility as the microwave energy will then be on a time set for convection cooking.
- Cooking may be interrupted by opening the door (PAUSE). Close the door and touch the start button to continue.

CLEANING: 1

For the oven to operate at peak efficiency, the cavity, door and air filter must be kept clean.

A daily cleaning routine will ensure that you comply with the required hygiene standards and will help to maintain and prolong the efficiency of your oven.

Follow the SAFETY INSTRUCTIONS at the beginning of this manual.

- **ALWAYS switch off at the electrical supply and allow oven to cool for at least 20 minutes before cleaning**
- **Allow the oven and accessories to cool before commencing cleaning**
- **As required wipe out spillages with disposable paper wipes**
- **NEVER use steel wool, knives or harsh abrasives on any part of the oven**

As with all electrical appliances, it is wise to have the electrical connections inspected periodically.

Cleaning the air filters

1. Remove the air filter from the rear panel of the oven by sliding the filter up and out of the slots.
2. Wash in clean, warm soapy water, rinse and pat dry. Slide back into position through slots.

**DO NOT USE THE OVEN WITHOUT
A CLEAN AIR FILTER IN POSITION**

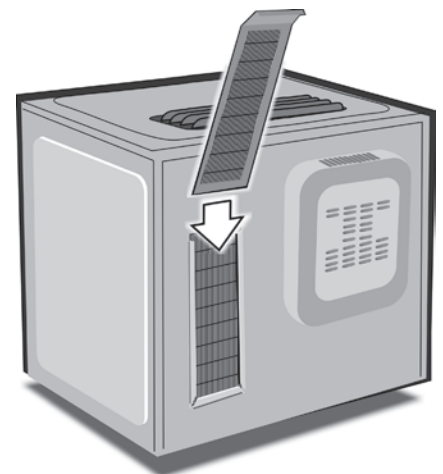
Cleaning the control panel and exterior surfaces

Wipe down regularly with a damp cloth.



**Hot surface
Hazard**

Faults arising from neglect or misuse including use without clean filters in place are not covered by the guarantee. Service visits as a result of such faults will be chargeable.



**DO NOT USE THE OVEN WITHOUT
A CLEAN AIR FILTER IN POSITION**

CLEANING 2

Follow the SAFETY INSTRUCTIONS at the beginning of this manual.

- **ALWAYS switch off at the electrical supply and allow oven to cool for at least 20 minutes before cleaning**
- **As required, remove carousel and wipe out spillages with disposable paper wipes**
- **NEVER use steel wool, knives or harsh abrasives on any part of the oven**

As with all electrical appliances, it is wise to have the electrical connections inspected periodically.

Faults arising from neglect or misuse including use without clean filters in place are not covered by the guarantee. Service visits as a result of such faults will be chargeable.



Hot surface
hazard

Cleaning the oven cavity and door

DO NOT SPRAY ANY CLEANING FLUID DIRECTLY INTO THE CATALYTIC CONVERTER VENT HOLES AT THE REAR OF THE OVEN CAVITY. THIS WOULD CAUSE PERMANENT DAMAGE TO THE CATALYTIC CONVERTER (Mealstream 403)

1. Remove trays, racks, turntable and turntable disc from the oven cavity. Clean using non-caustic oven cleaner. Wash off using a clean cloth and plenty of clean, warm water. Dry using a fresh, clean cloth.

Mealstream 403 Model only:

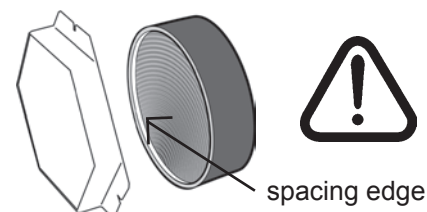
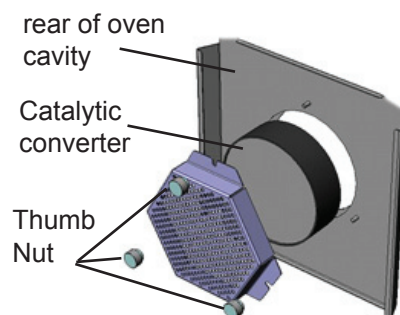
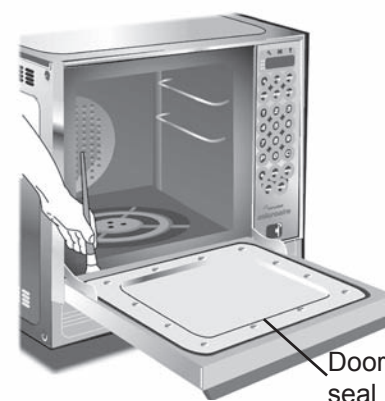
To remove the catalytic converter at the rear of the cavity undo the three thumb nuts to release the cover plate and carefully lift out.

Wash the catalytic converter in **CLEAN HOT WATER only**, do not use cleaning products which could cause permanent damage to the filter. Leave to dry.

Clean the cover plate in non-caustic oven cleaner and dry using a fresh clean cloth.

2. Remove food particles from between the inside edge of the door and the front of the oven floor using a clean, dry brush (Location A). Apply non-caustic oven cleaner to interior surfaces except door seals and leave for the recommended time. Wash off using a clean cloth and plenty of clean, warm water. Dry using a fresh, clean cloth.
3. Wipe hinges with a clean, damp cloth.
DO NOT apply lubricating oil to hinges.
4. Wipe door seals carefully with a clean damp cloth.
Examine for signs of wear or damage.
5. Mealstream 403 Model only:
Replace the Catalytic Converter and cover plate ensuring the face of the converter with the spacing edge is facing outwards to allow air to pass efficiently through the filter. Tighten up the three thumb nuts.

A



Merrychef recommends the use of approved Merrychef Oven Cleaner and Merrychef Oven Protector.

If the door seals are damaged, the oven must be repaired by an approved Service Engineer

DO NOT USE THE OVEN WITHOUT A CLEAN AIR FILTER IN POSITION

Hints and Tips for stubborn stains in the oven cavity

1. Switch on oven with microwave power only (without heat).
2. Place a container of water (1.5 litres) into the centre of the oven cavity.
3. Set microwave power to 100%.
4. Set timer to 30 minutes and press start button.
At end of steam cycle, wipe out cavity with a clean cloth.

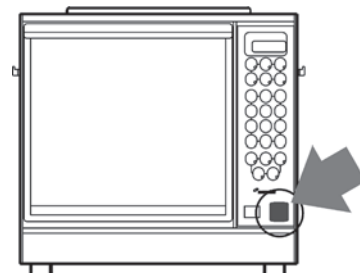
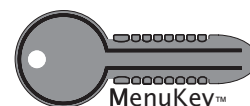
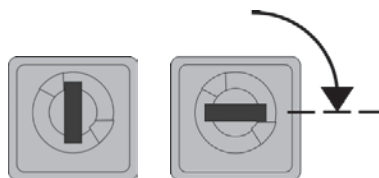
MenuKey™ : CHANGING OVEN MENU PROGRAMS

The Menukey System automatically changes all the cooking programs with the turn of a key.

To change the menus on the oven:

- 1 Ensure the power switch is **off**.
- 2 Lift the Menukey cover in the front panel of the oven and put the key in the keyhole. Turn the key clockwise to the stop ($\frac{1}{4}$ turn).
Do not remove the key at this stage.

- 3 Switch the power switch **on**.
The oven will now go through the program download sequence by displaying the following:



The Key Code

example:
Key C02



The number of programs and each program number on the key.
The programs then count down to 0.

example:
27 programs



When the display shows 00:00, the cavity lights up and the fans start.



Remove the key and close the cover. The oven is now ready to use with the new programs.

To confirm the download is successful

Switch off the oven.
Switch on and the display briefly will show the following:

1. The new key code
2. 00:00 (oven ready to use)

If the download is not successful the key number will not be displayed.








EPS - FAIL - REDO External Program System ERROR.

If the key is removed before the download is complete or the process is interrupted the display shows "EPS" then "FAIL" then "REDO". Switch oven off and begin the MENUKEY download again.

PROBLEM SOLVING

Error code display

The Mealstream will identify some of the most common problems by flashing an error message code in the time display window.

Error code display	Fault	Recommended action
	Door not fully shut. Possible electrical fault	Close door fully. Call Merrychef Service Dept.
	No time has been set. Invalid time has been set. e.g. 61secs Time set is more than 30 mins	Set a time Set time in correct format 1:01 Set a time less than 30mins
	Oven is not at correct temperature	Remove food. Wait until correct temperature light stops flashing and stays illuminated
	Oven is overheated, possible dirty air filter or blocked air vents	Clean air filter check vents. Leave oven switched on but not cooking for 4-5 minutes
	An internal fault has been detected	Call Merrychef Service Dept.
	Oven has overheated	Clean air filter Move oven to a position with more ventilation
	MENUKEY - External Program System Error.	Switch oven off and begin the MENUKEY download again.
	The oven is switched on but the control panel does not illuminate and fans do not operate	Check the fuse/circuit breakers and electrical supply (this should be carried out by a qualified electrician).
	If the turntable makes an abnormal noise or does not rotate	Check turntable is correctly positioned Call Merrychef Service Dept.
	If the noise is head from the rear of the cavity	Check baffle plate is securely tightened Call Merrychef Service Dept.

Please remember - No servicing or repairs should be carried out other than by an approved Service Engineer

Technical Specifications

	Height (mm)	Width (mm)	Depth (mm)	Wt. (kgs)	Microwave Power output IEC705 (watts)	Convection Power output (kw)
Mealstream EC401, EC403, RD401	530	580	575	45	700	3.0
Mealstream EC401XX5, EC403XX5	530	580	575	55	1000	3.0
Manufacturers recommended clearances	580	680	625			

Power Supply: See rating plate at rear of oven
This equipment complies with the following EEC directives:
EMC 89/336 EEC
LVD 73/23 EEC



The *Mealstream EC401 XX5* oven has a noise emission less than 70dB as required to the EN 27779 standard

Merrychef reserves the right to alter specifications without prior notice.

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MERRYCHEF SERVICE DEPARTMENT

To register for service visits, please complete and return the **SERVICE REGISTRATION CARD** enclosed with this guide. Unless this card is received, the terms of the guarantee will commence from the date of despatch from the manufacturer and **NOT** from the date of purchase.

If, after referring to the PROBLEM SOLVING section, you need a service engineer, telephone:-



FREE CALL 1800 998 125
www.iceandoven.com

Please make a note of the following before you call and for future reference:

Model number
Serial number
Proof of purchase
Oven address

Post code
Telephone number:
Name to contact:
Hours of access:

Your nearest Merrychef approved engineer will be notified immediately and will endeavor to respond within 24 hours. However, there are certain circumstances when such rapid service may not be possible, e.g. public holidays, weekends, remote areas etc.

Each engineer is able to carry out repairs and replacements 'on site'. The oven need not be removed to a workshop unless access is limited to the engineer, e.g. offshore establishments. On such occasions it is the customer's responsibility to return the oven to an authorised service centre for repair.

SERVICE CONTRACTS

Service contracts may be **extended** at the time of purchase. Contact the Merrychef Service Department for more details.